

## AMENDMENTS TO THE CLAIMS:

Claim 18 is amended. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-17 (Canceled)

Claim 18. (Currently amended) A process for producing cheese comprising adding to cheese milk, or a fraction of cheese milk, a purified phospholipase which is a phospholipase C in an amount effective ~~to decrease the oiling-off effect in cheese and/or to increase cheese yield~~; and producing cheese from the cheese milk.

Claim 19. (Previously presented) The process of claim 18, wherein the amount of phospholipase C is in the range 0.1-100 units per g milk fat.

Claim 20. (Previously presented) The process according to claim 18, further comprising the step of removing or reducing the content of the phospholipase C enzyme protein after the enzyme has been allowed to act in the cheese milk.

Claim 21. (Previously presented) The process according to claim 18, further comprising the step of inactivating the phospholipase C after the enzyme has been allowed to act in the cheese milk.

Claim 22. (Previously presented) The process according to claim 18, wherein the cheese is selected from the group consisting of rennet-curd cheese produced by rennet-coagulation of the cheese curd; ripened cheeses, fresh cheeses, and acid coagulated cheeses.

Claim 23. (Previously presented) The process according to claim 18, wherein the cheese is selected from the group consisting of Campesino, Chester, Danbo, Drabant, Herregård, Manchego, Provolone, Saint Paulin, Soft cheese, Svecia, Taleggio, White cheese, Cheddar, Colby, Edam, Muenster, Gryere, Emmenthal, Camembert, Parmesan, Romano, Mozzarella, Feta; cream cheese, Neufchatel, Quarg, and Queso Blanco.

Claim 24. (Previously presented) The process according to claim 18, wherein the cheese milk is subjected to a homogenisation step before the production of cheese.

Claim 25. (Previously presented) The process of claim 24, wherein the cheese is Danish Blue Cheese.

Claim 26. (Previously presented) The process according to claim 18, further comprising the step of processing the cheese into a food product.

Claim 27. (Previously presented) The process according to claim 26, wherein said food product is selected from the group consisting of pizza, ready-to-eat dishes, toast, burgers, lasagne, dressing, sauces, cheese powder, cheese flavour, and processed cheese.

Claim 28. (Previously presented) The process of claim 18, wherein the cheese milk is cow's milk.

Claim 29. (Previously presented) A process for producing cheese comprising adding to cheese milk, or a fraction of cheese milk, a purified phospholipase selected from the group consisting of phospholipase D, and a combination of phospholipase C and phospholipase D; and producing cheese from the cheese milk.

Claim 30. (Previously presented) The process of claim 29, wherein the phospholipase is in an amount effective to decrease the oiling-off effect in cheese and/or to increase cheese yield.

Claim 31. (Previously presented) The process of claim 29, wherein the amount of phospholipase C is in the range 0.1-100 units per g milk fat.

Claim 32. (Previously presented) The process of claim 29, wherein the amount of phospholipase D is in the range 10-10000 units per g milk fat.

Claim 33. (Previously presented) The process according to claim 29, further comprising the step of removing or reducing the content of the phospholipase C and/or phospholipase D enzyme protein after the enzymes have been allowed to act in the cheese milk.

Claim 34. (Previously presented) The process according to claim 29, further comprising the step of inactivating the phospholipase C and/or phospholipase D after the enzymes have been

allowed to act in the cheese milk.

Claim 35. (Previously presented) The process according to claim 29, wherein the cheese is selected from the group consisting of rennet-curd cheese produced by rennet-coagulation of the cheese curd; ripened cheeses, fresh cheeses, and acid coagulated cheeses.

Claim 36. (Previously presented) The process according to claim 29, wherein the cheese is selected from the group consisting of Campesino, Chester, Danbo, Drabant, Herregård, Manchego, Provolone, Saint Paulin, Soft cheese, Svecia, Taleggio, White cheese, Cheddar, Colby, Edam, Muenster, Gryere, Emmenthal, Camembert, Parmesan, Romano, Mozzarella, Feta; cream cheese, Neufchatel, Quarg, and Queso Blanco.

Claim 37. (Previously presented) The process according to claim 29, wherein the cheese milk is subjected to a homogenisation step before the production of cheese.

Claim 38. (Previously presented) The process of claim 37, wherein the cheese is Danish Blue Cheese.

Claim 39. (Previously presented) The process according to claim 29, further comprising the step of processing the cheese into a food product.

Claim 40. (Previously presented) The process according to claim 39, wherein said food product is selected from the group consisting of pizza, ready-to-eat dishes, toast, burgers, lasagne, dressing, sauces, cheese powder, cheese flavour, and processed cheese.

Claim 41. (Previously presented) The process of claim 29, wherein the cheese milk is cow's milk.